

# CHAMPAGNE ODYSSÉE

## Millésime 2017

### Grand cru Blanc de Blancs

*The 2017 winegrowing season was marked by a warm spring and early summer, followed by severe frosts on April 19th and 20th, which led to a significant drop in yields. July and August were very rainy, with August being generally cool despite a few warm days at the end of the month. Harvesting began on September 1st in the Côte des Blancs parcels. A vintage cuvée, showcasing the elegance of the 2017 vintage, with generous notes brought by aging on lees.*



Vintage 2017

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Grape Chardonnay

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Vinification Stainless steel vats  
Malolactic fermentation  
Tirage liège  
Aged on lees for 4,5 years

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Dossage Extra Brut  
2 g/L



## *Main Lieux-dits*

# Avize Grand Cru

$N\ 48^{\circ}58'20''$   
 $E\ 4^{\circ}00'38''$



Les Avats  
Les Maladries du Nord  
Les Chapelles

# Oger Grand Cru

$N 48^{\circ} 59' 15''$   
 $E 3^{\circ} 59' 31''$



Les Noyerots  
Les Rumigny

# Mesnil sur Oger Grand Cru

$N 48^{\circ} 57' 29''$   
 $E 4^{\circ} 00' 41''$



Les Zailleurx  
Les Tilleul  
Les Hautes Mottes

